

## TIMETABLE

### ○ 21 October 2020, Wednesday

	Halla A	Halla B	Samda	301	303	401	402	3F Lobby
13:30-17:00	REGISTRATION (3F Lobby)							
14:30-15:30	PLENARY LECTURE 1 (Halla A)							POSTER SESSION I (14:30-17:30)/ EXHIBITION
15:30-17:30	SESSION 1	SESSION 2	SESSION 3	SESSION 4	SESSION 5	SESSION 6	SESSION 7	
18:00-20:00	BOARD MEETING (Jeju Booyoung Hotel)							

### ○ 22 October 2020, Thursday

	Halla A	Halla B	Samda	301	302	303	401	402	3F Lobby
08:30-17:00	REGISTRATION (3F Lobby)								
09:30-10:00	ACADEMIC AWARD LECTURE (Halla A)								POSTER SESSION II (09:00-12:00)/ EXHIBITION
10:00-11:00	PLENARY LECTURE 2 (Halla A)								
11:00-12:00	GENERAL MEETING (Halla A)								
12:00-13:00	LUNCH (5F Tamna Hall)								
13:00-15:00	SESSION 8	SESSION 9	SESSION 10	SESSION 11	SESSION 12	SESSION 13	SESSION 14	International Session I	POSTER SESSION III (14:00-17:00)/ EXHIBITION
15:00-15:20	Coffee Break								
15:20-17:20	SESSION 15	SESSION 16	SESSION 17	SESSION 18	SESSION 19	SESSION 20	SESSION 21	International Session II	

### ○ 23 October 2020, Friday

	Halla A	Halla B	Samda	303	401	402	3F Lobby
08:40-11:00	REGISTRATION (3F Lobby)						
09:00-11:00	SESSION 22	Food Product Development Competition	SESSION 23	Young Scientists Presentation	Graduate Student Presentation Competition I	Graduate Student Presentation Competition II	POSTER SESSION IV (09:00-12:00)/ EXHIBITION
11:00-13:00	SESSION 24	SESSION 25	SESSION 26	SESSION 27	SESSION 28	International Session III	
13:15-13:50	Awards & Lottery Event (Halla A)						

# PROGRAM

Wednesday, October 21st

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## ∴ PLENARY LECTURE 1

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*Chairperson: Gi Hyung Ryu (Kongju Nat'l Univ)*

14:30 ~ 15:30 Research achievements of next generation Biogreen 21 project  
Joo Won Suh (서주원, Myongji University)

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## ∴ Session 1. Research and Development of Health Functional Foods

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Sponsored by 서흥

*Chairperson: Eunju Park (Kyungnam Univ)*

15:30 ~ 16:00 The chemical study on pear (*Pyrus* spp.)  
Jae-Hak Moon (문제학, Chonnam National University)

16:00 ~ 16:30 Immature pear reduces adipose tissue inflammation in diet-induced obese mice  
Tae-II Jeon (전태일, Chonnam National University)

16:30 ~ 17:00 Development of individually recognized functional ingredients and health functional foods using UPhenon®  
Kyung Seok Kim (김경석, Suheung)

17:00 ~ 17:30 Development and application of elder-friendly functional food materials from medicinal crop  
Dae Young Lee (이대영, National Institute of Horticultural and Herbal Science, RDA;)

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## ∴ Session 2. Advanced Food Technology

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*Chairperson: Tae Jin Cho (Korea Univ)*

15:30 ~ 16:00 Smart food technology-based product development  
Bok-Kyung Han (Korea University; 한복경)

16:00 ~ 16:30 BUCHI's NIKE (NIR, Kjeldahl, Extraction) solutions for nutrition analysis  
Wonchang Yang (BUCHI Korea Inc.; 양원창)

*Chairperson: Bok Kyung Han (Korea Univ)*

16:30 ~ 17:00 Microbial cell factories as a future system for production of food materials  
Sun-Ki Kim (Chung-Ang University; 김선기)

17:00 ~ 17:30 Total diet study  
Guiim Moon (Ministry of Food and Drug Safety; 문귀임)

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## ∴ Session 3. The Future of Food Safety Technology

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Organized by 한국식품안전관리인증원

*Chairperson: Ae Son Om (Hanyang Univ)*

15:40 ~ 16:05 Leading the digital food safety through the expansion of smart HACCP  
Kwang-Jae Lee (Korea Agency of HACCP Accreditation and Services; 이광재)

- 16:05 ~ 16:30 Smart HACCP application examples  
Jaeyeon Ju (Farmzonesnc Co., Ltd.; 주재연)  
*Chairperson: Min Suk Rhee (Korea Univ)*
- 16:30 ~ 16:55 Novel food safety management & approval trends  
Jong-Seok Park (Ministry of Food and Drug Safety; 박종석)
- 16:55 ~ 17:20 Management technology of hazardous microorganisms  
Tae Jin Cho (Korea University; 조태진)

#### ∴ Session 4. Fermented Vinegar and Functionality

- Organized by 발효미생물산업진흥원/발효식품분과  
*Chairperson: Geun-Seoup Song (Jeonbuk Nat'l Univ)*
- 15:30 ~ 16:00 Development and commercialization of functional vinegar beverage using agricultural products  
Kwonil Seo (Dong-A University; 서권일)
- 16:00 ~ 16:30 Selection of acetic acid bacteria for ginseng vinegar manufacturing and functionality of ginseng vinegar  
Hyeon Hwa Oh (Jeonbuk National University; 오현화)
- 16:30 ~ 17:00 The changes of  $\beta$ -cryptoxanthin contents and its characteristics by citrus Kombucha fermentation  
Sung Soo Park (Jeju National University; 박성수)
- 17:00 ~ 17:30 Characteristics of *Maclura tricuspidata* fruit vinegar and its bioactive compounds  
Myung Kon Kim (Jeonbuk National University; 김명곤)

#### ∴ Session 5. New Horizon of Nutritional Safety Management in Response to Changing Dietary Trends

- Organized by 식품의약품안전처/식품안전정보원  
*Chairperson: Joohyoung Lee (Nat'l Food Safety Inform. Serv)*
- 15:30 ~ 16:00 The policy directions of nutrition safety management in response to changes in dietary life  
Soo-Hyun Kim (Ministry of Food and Drug Safety; 김수현)
- 16:00 ~ 16:30 Economic analysis of measures to reduce sugar and sodium intake  
Wonyoung Kim (National Food Safety Information Service; 김원용)
- 16:30 ~ 17:00 Improving food safety management in children's green food zone  
Soyoung Gwon (National Food Safety Information Service; 권소영)
- 17:00 ~ 17:30 Development of sales strategy for low-sodium or low-sugar food products to leverage distribution channel  
Imkyu Kang (Dr.Kitchen, Inc.; 강임규)

#### ∴ Session 6. Advanced Approaches to Analysis the Chemical Risk Factors

- Organized by 식품의약품안전평가원  
*Chairperson: Hee-Seok Lee (Chung-Ang Univ)*
- 15:30 ~ 16:00 Multi-class determination of chemical compounds in food by LC-MS/MS: background and challenges

- Hui-Seung Kang (Ministry of Food and Drug Safety; 강희승)
- 16:00 ~ 16:30 Metabolomics-based risk assessment of particulate material exposure in animal model  
Do Yup Lee (Seoul National University; 이도엽)  
*Chairperson: Yooheon Park (Dongguk Univ)*
- 16:30 ~ 17:00 Counting and identification of microplastics from food and drink products  
Nick Byrd (Campden bri, UK)
- 17:00 ~ 17:30 OECD activities on endocrine disruptors  
Patience Browne (OECD, France)

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∴ **Session 7. Start Up & the Successful Stories**

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- Chairperson: Kijoon Kim (Sookmyung Women's Univ)*
- 15:30 ~ 16:10 From snail-farm to beauty food startup founded by who did not major in food  
Jeong-Seok Lee (Age@Labs Inc.; 이정석)
- 16:10 ~ 16:50 'Zero caffeine swordbean coffee' Kim Ji Yong's founding story  
Ji Yong Kim (GreenRoad; 김지용)
- 16:50 ~ 17:30 Start-up story of The PlantEat Inc., a startup specializing in alternative foods  
Jaesik Yang (The PlantEat Inc.; 양재식)

Thursday, October 22nd

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∴ **ACADEMIC AWARD LECTURE**

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*Chairperson: Myoungsook Lee (Sungshin Women's Univ)*

09:30 ~ 10:00    Health benefits of natural plant compounds in diabetic complications  
Young-Hee Kang (Hallym University; 강영희)

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∴ **PLENARY LECTURE 2**

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*Chairperson: Yoonhwa Jeong (Dankook Univ)*

10:00 ~ 11:00    Energy homeostasis in cancer prevention: biomarkers and modulators  
Mi-Kyung Sung (Sookmyung Women's University; 성미경)

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∴ **Session 8. New Findings of Collagen Peptides**

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Sponsored by 뉴트리

*Chairperson: Woo-Sik Jeong (Kyungpook Nat'l Univ)*

13:00 ~ 13:40    Flip-flop kinetics of collagen tripeptide (Gly-Pro-Hyp) and dipeptides (Gly-Pro and Pro-Hyp)  
in rats

Wonku Kang (강원구, Chung-Ang University)

13:40 ~ 14:20    The effect of collagen tri-peptide on UVB-induced skin aging

Jae Sung Hwang (황재성, Kyung Hee University)

14:20 ~ 15:00    Clinical effects of oral collagen peptide supplementation on skin health

Hee-Chul Chung (정희철, Newtree Co., Ltd.)

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∴ **Session 9. Green Tea and Microbiome**

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Sponsored by 아모레퍼시픽

*Chairperson: Ju-Hoon Lee (Kyung Hee Univ)*

13:00 ~ 13:30    New findings and novel effects of *Lactobacillus plantarum* Apsulloc 331261 isolated from  
green tea

Wilhelm Holzapfel (Handong Global University)

13:30 ~ 14:00    *Lactobacillus plantarum*-derived extracellular vesicles induce anti-inflammatory M2 macrophage  
polarization *in vitro*

Eun-Gyung Cho (조은경, AMOREPACIFIC)

14:00 ~ 14:30    Effects of tea field terroir on green tea characteristics and associated microbiome

Jinhyun Kim (김진현, Yonsei University)

14:30 ~ 15:00    Encouraging effect of green tea on the growth of *Akkermansia muciniphila*

Hyun Woo Jeong (정현우, AMOREPACIFIC)

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**∴ Session 10. Development Related to Health and Aging in the Food Industry**

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Sponsored by 대상

*Chairperson: Woojin Jun (Chonnam Nat'l Univ)*

- 13:00~13:40 Recent clinical studies and major protein inductions of high-protein senior nutritional foods (focusing on market trends and nutritional benefits)  
Suhee Kim (Daesang Corporation; 김수희)
- 13:40~14:20 Lipid metabolism improvement effect of rice fermentation material treated with *Aspergillus terreus* DSMK01  
Byung Hee Ryu (Daesang Corporation; 류병희)
- 14:20~15:00 Industrial application of microalgae to functional and nutritional products  
Jin Young Jeon (Daesang Corporation; 전진영)

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**∴ Session 11. Science-Based Approach for Food Safety Risk Communication**

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Organized by 식품의약품안전평가원

*Chairperson: Jin-Wook Kwon (Nat'l Inst Food Drug Safety Eval)*

- 13:00~13:30 Risk communication for food safety  
Duckhwan Lee (Sogang University; 이덕환)
- 13:30~14:00 Risk communication strategy to protect public health from high-risk pathogens  
Ki-Sun Yoon (Kyung Hee University; 윤기선)
- 14:00~14:30 Performance analysis and improvement suggestions of pesticide PLS implemented in Korea  
Jang-Eok Kim (Kyungpook National University; 김장억)
- 14:30~15:00 Discussion

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**∴ Session 12. Personalized Food & Nutrition for Healthcare**

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Organized by 한국식품연구원

*Chairperson: Jin-Taek Hwang (Korea Food Res Inst)*

- 13:00~13:30 Customized healthcare market trends in food and nutrition  
Hanmin Jung (Korea Institute of Science and Technology Information; 정한민)
- 13:30~14:00 Personalized food based on genomics  
Jae-Ho Park (Korea Food Research Institute; 박재호)
- 14:00~14:30 Human gut microbiome for personalized nutrition  
Young-Do Nam (Korea Food Research Institute; 남영도)
- 14:30~15:00 Data-driven personalized food inventory using PHRs  
Byeong-Chul Kang (D.iF Inc.; 강병철)

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**∴ Session 13. Technology Commercialization Strategy of Agri. Food Industry**

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Organized by 농업기술실용화재단

*Chairperson: Suk Hoo Yoon (Woosuk Univ)*

- 13:00~13:30 Food technology transfer status and future development direction for food industry

development

Go-Eun Kim (Ministry of Agriculture, Food and Rural Affairs; 김고은)

13:30 ~ 14:00 Development of probiotics on improving menopausal symptoms

Yun Tai Kim (Korea Food Research Institute; 김윤태)

14:00 ~ 14:30 Functional materials of food to case application of R&D: medicinal plant

Yu Su Shin (Rural Development Administration; 신유수)

14:30 ~ 15:00 Productization strategy of introduction technology

Jin Tae Kim (NS Shopping Co., Ltd.; 김진태)

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#### ∴ Session 14. Probiotics and Health

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Sponsored by 한국야쿠르트

*Chairperson: Dong-Hyun Kim (Kyung Hee Univ)*

13:00 ~ 13:30 An extract of *Cudrania tricuspidata* alleviates symptoms of functional dyspepsia: multicenter, randomized, double-blind, placebo-controlled study

Jinyoung Shin (Konkuk University; 신진영)

13:30 ~ 14:00 Synergistic anti-*Helicobacter pylori* activity of *Lactobacillus paracasei* HP7 including the extract of *Perilla frutescens* var. *acuta* and *Glycyrrhiza glabra*

Okjin Kim (Wonkwang University; 김옥진)

14:00 ~ 14:30 MPRO3, rationally designed immune balancing probiotics: immunological characterization and clinical health benefits

Sin Hyeog Im (Pohang University of Science and Technology; 임신혁)

14:30 ~ 15:00 Effects of *L. casei* HY2782 complex on the improvement of bronchial hyperresponsiveness: randomized, double-blind, placebo-controlled study

Ki-Chan Ha (Healthcare claims and management Co., Ltd.; 하기찬)

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#### ∴ International Session | . Functional Compound, Probiotics, and Bioinformatics

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*Chairperson: Sejong Oh (Chonnam Nat'l Univ)*

13:00 ~ 13:30 The human microbiome, diet, and risk of cancer

Jiyoung Ahn (NYU Grossman School of Medicine, USA)

13:30 ~ 14:00 Food phytochemicals as key contributors of the vascular health effects of plant foods

Christine Morand (INRAE, University Clermont-Auvergne, France)

14:00 ~ 14:30 Probiotic and the aging brain: evidence and mechanisms

Min-Tze Liong (Universitiains Malaysia, Malaysia)

14:30 ~ 15:00 Bioinformatic functional interpretation of patchouli alcohol treatment on metabolic disorders

Byungwhi Kong (University of Arkansas, USA)

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#### ∴ Session 15. Functional Peptide Research

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Sponsored by 케어젠

*Chairperson: Hyungjae Lee (Dankook Univ)*

15:20 ~ 16:20 Revolution beyond innovation: general introduction of peptide applications from topical to

nutraceutical

Yongji Chung (Caregen; 정용지)

16:20~17:20 The effect of deglusterol, peptide complex on blood glucose regulation and type II diabetes prevention

Eun Me Kim (Caregen; 김은미)

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**∴ Session 16. Recent Research Trends of Korean Red Ginseng**

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Sponsored by KGC인삼공사

*Chairperson: Gyo In (Korea Ginseng Corp)*

15:20~16:00 Research on the efficacy of Korean red ginseng related to Alzheimer's disease

Minho Moon (Konyang University; 문민호)

16:00~16:40 Review on clinical trials of Korean red ginseng

Soo Hyun Youn (Korea Ginseng Corporation; 윤수현)

16:40~17:20 A study on the absorption, tissue distribution of Korean red ginseng components using radioisotopes in a rat model

Sung Won Kim (Korea Ginseng Corporation; 김성원)

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**∴ Session 17. Functionality of Allulose and Nondigestible Maltodextrin and Their Industrial Application**

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Sponsored by 삼양사

*Chairperson: Young-Wan Kim (Korea Univ)*

15:20~16:00 D-Allulose as a sugar substitute suppresses body fat deposition in obese and normal weight animal models

Mi-Kyung Sung (Sookmyung Women's University; 성미경)

16:00~16:40 Physico-chemical properties and physiological functions of digestion-resistant maltodextrin

Sang-Ho Yoo (Sejong University; 유상호)

16:40~17:20 Food applications of allulose and nondigestible maltodextrin

Jung Sook Han (Samyang Coporation; 한정숙)

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**∴ Session 18. The present and Future of Development of Health Functional Food  
- Recent Issues and Perspectives**

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Organized by 식품의약품안전평가원

*Chairperson: Hyeyoung Lee (Nat'l Inst Food Drug Safety Eval)*

15:20~15:35 Current status and support plan for recognition of functional ingredients for health functional foods

Kwang Il Kwon (National Institute of Food and Drug Safety Evaluation; 권광일)

15:35~15:50 Case of technical support for the development of functional ingredients for health functional foods

Jun Young Kim (National Institute of Food and Drug Safety Evaluation; 김준영)

15:50~16:05 The new category in functional foods: airway inflammation and inflammatory biomarkers

Heejung Park (Sangmyung University; 박희정)



*Chairperson: Junsoo Lee (Chungbuk Nat'l Univ)*

- 16:05 ~ 16:20 Strategy for health claim in conventional foods  
Ji Yeon Kim (Seoul National University of Science and Technology; 김지연)
- 16:20 ~ 16:35 An overview on research & development on marine-derived functional ingredients and the government's support measures  
Seung Joon Jin (Ministry of Oceans and Fisheries)
- 16:35 ~ 16:50 Strategies to promote the Korea functional foods industry  
Min-Jung Bae (The Food Industry Promotional Agency of Korea; 배민정)
- 16:50 ~ 17:05 Trends in Korean health functional foods  
Hee-Chul Chung (Newtree Co., Ltd.; 정희철)
- 17:05 ~ 17:35 Discussion

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**∴ Session 19. COVID-19 and Immune Modulating Foods**

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Organized by 한국식품연구원

*Chairperson: Chang Hwa Jung (Korea Food Res Inst)*

- 15:20 ~ 15:45 An overview and immunological considerations for COVID-19: focusing on vaccine development  
Doo-Jin Kim (Korea Research Institute of Bioscience and Biotechnology; 김두진)
- 15:45 ~ 16:10 The immune response to viral infection; its success and failure in facing a novel viral attack  
Jeongmin Lee (Kyung Hee University; 이정민)
- 16:10 ~ 16:35 Development of functional food ingredient for immune-enhancing effects  
Ho-Young Park (Korea Food Research Institute; 박호영)
- 16:35 ~ 16:55 Development of functional materials to improve respiratory diseases  
Hee Soon Shin (Korea Food Research Institute; 신희순)
- 16:55 ~ 17:20 Clinical trials for respiratory health of functional foods  
Soo-Wan Chae (Chonbuk National University Hospital; 채수완)

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**∴ Session 20. Development of Healthy Food by Sustainable Innovation Technology**

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Organized by 한국식품산업클러스터진흥원

*Chairperson: Ok-Hwan Lee (Kangwon Nat'l Univ)*

- 15:25 ~ 15:55 Development of antiobesity kimchi using lactic acid bacteria and catechin  
Kun-Young Park (Cha University; 박건영)
- 15:55 ~ 16:25 Identification of anti-obesity compounds from pepper (*Capsicum annuum* L.) seeds and elucidation of its anti-obesity molecular mechanisms  
Jeehye Sung (Andong National University; 성지혜)
- Chairperson: Hyun-Seok Kim (Kyunggi Univ)*
- 16:25 ~ 16:55 Plant-based meat analogues prepared by extrusion technology  
Jaejoon Han (Korea University; 한재준)
- 16:55 ~ 17:25 Intact muscle-like texturization technique using a soy protein and polysaccharides  
Geun-Pyo Hong (Sejong University; 홍근표)

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**∴ Session 21. Nutrition for Sarcopenia and Muscle Health**

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Sponsored by **중근당건강**

*Chairperson: Sung-Soo Park (Jeju Nat'l Univ)*

- 15:20 ~ 16:00    Sarcopenia and nutrition  
Chang Won Won (Kyung Hee University Hospital; 원장원)
- 16:00 ~ 16:40    Protein for muscle: single source or better with blends?  
Michelle Braun (DuPont Nutrition & Biosciences, USA)
- 16:40 ~ 17:20    Nutritional management for sarcopenia  
Hyunjung Lim (Kyung Hee University; 임현정)

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**∴ International Session II. Nutrients Metabolism and Health**

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*Chairperson: In-Sook Kwun (Andong Nat'l Univ)*

- 15:20 ~ 15:50    Food bioactive compound, diabetes and aging  
Yoo Kim (National Institutes of Health & Oklahoma State University, USA)
- 15:50 ~ 16:20    Therapeutic approaches to modulate intestinal iron absorption during iron deficiency and iron overload  
James F. Collins (University of Florida, USA)
- 16:20 ~ 16:50    New insights into the role of estrogens and androgens in preventing diabetes: implications for healthy aging  
Franck Mauvais-Jarvis (Tulane University, USA)
- 16:50 ~ 17:20    Beef consumption and HDL metabolism in men and women  
Stephen B. Smith (Texas A&M University, USA)

## Friday, October 23rd

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### ∴ Session 22. Multi-Functional Dietary Supplement Using Bioconversion Technology

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Sponsored by BTC

*Chairperson: Sung Hoon Oh (Shin Ansan Univ)*

- 09:00~09:30 R&D of nutraceuticals: enhancing bio-properties via bioconversion  
Joo-Myeng Moon (BTC Corporation Ltd.; 문주명)
- 09:30~10:00 Tannase-converted green tea extract: impact on skeletal muscle  
Ki-Bae Hong (Dongguk University; 홍기배)
- 10:00~10:30 HZI30F protects against alcohol-induced liver injury by regulating the NRF2 pathway  
Sung Yeon Kim (Wonkwang University; 김성연)
- 10:30~11:00 *Gynostemma pentaphyllum* extract (GPE) enhances exercise performance via improving skeletal muscle differentiation and mitochondrial metabolism  
Eun Ji Kim (Hallym University; 김은지)

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### ∴ Session 23. Localizing Linkages for Food and Tourism Industry

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Organized by 강릉원주대 LINC+/제주대 LINC+사업단

*Chairperson: Won-Jong Lee (BOTANOS)*

- 09:10~09:30 A study on the competitiveness of Gangneung coffee industry – focused on TERAROSA brand  
Young Duck Kim (TERAROSA; 김용덕)
- 09:30~09:50 Direction for industry-academia cooperation for the development of coffee industry in Gangneung region  
Boo-Ki Son (Gangneung Coffee Roasting Club; 손부기)
- 10:00~10:20 Task of Jeju coffee industry 6T  
Da Won Kang (Jeju Tourism University; 강다원)
- 10:20~10:40 Jeju coffee industry development plan  
Jung Hyon Kim (Jeju Tourism University; 김정현)
- 10:40~11:00 Discussion

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### ∴ Young Scientists Presentation

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*Chairperson: Gi Dae Kim (Kyungnam Univ)*

- 09:00~09:24 Specific properties of ID-JPL934: relevance and benefits for the human  
Jin Seok Moon (ILDONG Pharmaceutical Co., Ltd.; 문진석)
- 09:24~09:48 Potentiality of Korean millet varieties on metabolic enzyme inhibition toward antidiabetic's functional food development  
Fazle Elahi (Kangwon National University)
- 09:48~10:12 Antioxidant and anti-obesity efficacy of bio-converted onion extract by *Pediococcus acidilactici* MNL5 in *Caenorhabditis elegans* gut model  
Su-Jung Yeon (Kangwon National University; 연수정)
- 10:12~10:36 Structural elucidation of a red ginseng acidic polysaccharide, rhamnogalacturonan I with

immunostimulating activity from red ginseng

Sue Jung Lee (Kyonggi University; 이수정)

10:36 ~ 11:00 Food research and applications using deep learning

Donghyeon Park (Korea University; 박동현)

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**∴ Session 24. Current Issues about Meal Service and Special Dietary Foods for Healthy Aging**

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Organized by 식품의약품안전처/어린이급식관리지원센터

*Chairperson: Yoonna Lee (Shingu Col)*

11:00 ~ 11:30 Necessity of nutrition service for the elderly

Eun Mi Whang (Corp. Welfare-Union; 황은미)

11:30 ~ 12:00 Dietary standards and evaluation by stages considering the eating and swallowing function of the elderly

Yun Jung Kim (Nutrii Co., Ltd.; 김연정)

*Chairperson: Hye Kyung Park (Nat'l Inst Food Nutr Service)*

12:00 ~ 12:30 Nutrition and muscle health in the pre-elderly and elderly

Yoo Kyoung Park (Kyung Hee University; 박유경)

12:30 ~ 13:00 Analyzing and inferring late adulthood healthy food trends using big data and A.I.

Sangoh Kim (Sangmyung University; 김상오)

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**∴ Session 25. Advances in Research in Immune Enhancing Functional Food**

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Sponsored by 이뮤노텍

*Chairperson: Dae Ok Kim (Kyung Hee Univ)*

11:00 ~ 11:30 Biological functions of ectopic olfactory receptor in energy metabolism

Sung-Joon Lee (Korea University; 이성준)

11:30 ~ 12:00 The study of a dendritic cells-based standardized evaluation system for immunity-boosting functional foods

Jaeyul Kwon (Chungnam National University; 권재열)

*Chairperson: Hyun-Jung Chung (Chonnam Nat'l Univ)*

12:00 ~ 12:30 Inhibitory effects of vegetable extract on obesity-induced inflammation *in vitro* and *in vivo* model

Yu Jin Hwang (National Institute of Agricultural Sciences, RDA; 황유진)

12:30 ~ 13:00 Understanding of preclinical studies models for improving immune function

Ok-Kyung Kim (Chonnam National University; 김옥경)

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**∴ Session 26. Natural Products Applying to Immunotherapy**

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Organized by 동해안생명과학연구소

*Chairperson: Sangguan You (Gangneung-Wonju Nat'l Univ)*

11:00 ~ 11:25 Effects of *Chlorella vulgaris* on microbiome remodeling and immune regulation

Choong-Gu Lee (Korea Institute of Science and Technology; 이충구)

11:25 ~ 11:50 Recent advances in nanomedicine for drug/gene delivery and immunotherapy

Ki Young Choi (Korea Institute of Science and Technology; 최기영)

*Chairperson: Dae-Hee Lee (Gangneung-Wonju Nat'l Univ)*

- 11:50~12:15 BAI1-mediated apoptotic cell clearance and anti-inflammation  
Chang Sup Lee (Gyeongsang National University; 이창섭)
- 12:15~12:40 Crbn modulates calcium influx through Orai regulation during efferocytosis  
Daeho Park (Gwangju Institute of Science and Technology; 박대호)
- 12:40~13:00 Cancer immunotherapy by *Codium fragile* polysaccharide  
Jun-O Jin (Yeungnam University; 진준오)

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**∴ Session 27. Advanced Approaches for Ethics and Animal Alternative Methods Food and Nutritional Science**

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*Chairperson: Hee-Seok Lee (Chung-Ang Univ)*

- 11:00~11:30 Responses to issues of research participant protection in food and nutrition research  
Eunae Kim (Ewha Womans University; 김은애)
- 11:30~12:00 Ethical consideration of experimental animals and animal welfare  
Chaeun Chun (Action for Animals; 전채은)
- 12:00~12:30 Towards new approach methodologies (NAM) and policy effort  
Borami Seo (Humane Society International; 서보라미)
- 12:30~13:00 Cell based approaches in testing and assessment of endocrine disrupting chemicals (EDCs)  
Yooheon Park (Dongguk University; 박유현)

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**∴ Session 28. Bridge 2 Food-Industry**

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*Chairperson: Geun Pyo Choi (Gangwon State Univ)*

- 11:00~11:20 Introduction of Korean Ginseng Corporation (R&D headquarter)  
Soo Hyun Youn (Korea Ginseng Corporation; 윤수현)
- 11:20~11:40 Bionics to the core BTC; R&D, manufacture, and global sales  
Tae-Young Kim (BTC Corporation; 김태영)
- 11:40~12:00 From the nature, for the future, by "FromBio"  
Junho Lee (FromBio; 이준호)
- 12:00~12:20 Share value and vision of Daesang Corporation  
Eun Ha Shine (Daesang Corporation; 신은하)
- 12:20~12:40 Introduction of BUCHI company and major products  
Piljin Chung (BUCHI Korea; 정필진)

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**∴ International Session III. Future Food Tech and Health**

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*Chairperson: Seo-Jin Chung (Ewha Womans Univ)*

- 11:00~11:30 Unbiased approaches and applications to nutrition research  
Jae Kyeom Kim (University of Delaware, USA)
- 11:30~12:00 Current healthy food and beverage trends in Thailand  
Sasitorn Tongchitpakdee (Kasetsart University, Thailand)

- 12:00~12:30 What is the new vegan secret food, *Aquafaba*?  
Youn Young Shim (University of Saskatchewan, Canada)
- 12:30~13:00 The taste for health: extraoral bitter taste receptors as new targets for functional foods  
Gabriella Morini (University of Gastronomic Science, Italy)